

GUARDIAN PEAK

(STELLENBOSCH, WESTERN CAPE)

www.guardianpeak.com



Fine wine, superb food and magnificent panoramic views are the signature feature of the new Guardian Peak winery which opened in December 2005. These fruit driven wines include three red blends and three single varietal wines which embody the new-world style of winemaking allowing them to be enjoyed at an early age.

The Guardian Peak brand is designed to complement those who enjoy a healthy, active, outdoor lifestyle, and the wines are crafted to be accessible and enjoyed anywhere at any time.

Philip van Staden started with the company in 2004, where he completed a harvest at Rust en Vrede. After a move to Ernie Els wines and four years later, Philip moved down to Guardian Peak in 2009 where he has taken over the winemaking responsibilities.

The climate is Mediterranean with the rainfall +/- 650mm per annum, the vineyards are located high up on the northern slopes of the Helderberg Mountain. This contribution imparts warmer fruit flavours to the wine. In summer, the vineyards close proximity to the Atlantic Ocean result in cool sea breezes that keeps temperatures lower, extending the ripening period. The vineyards have a diverse composition of soil and topography which add complexity and an array of different characteristics to our wines.

Merlot 2021

CSPC# 776495

750mlx6

14.2% alc./vol.

Chemical Analysis	Acidity: 5.4 g/l	pH: 3.60	Residual Sugar: 4.4 g/l
Grape Variety	100% Merlot		
Winemaker	Philip van Staden		
Climate	Terroir-driven wines selected from vineyards ranging from Mediterranean climates in Stellenbosch (rainfall ± 600mm per annum) to more arid coastal regions (rainfall + 200mm per annum). Drip irrigation used in drier areas to optimally control vineyard produce.		
Green Credentials	Accredited Integrated Production of Wine (IPW) estate.		
Soil	A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.		
Vinification/ Maturation	This Merlot was vinified in a combination of open and closed top stainless-steel fermenters to preserve the fresh fruit flavours. After fermentation the wine was transferred to seasoned French oak barrels for a further 6 months.		
Tasting Notes	Expressive on the nose, with ripe damson plums, cherries and soft nutmeg spice. Refined, mouth-coating tannins balance well with rich fruit flavours of plum and raspberry coulis. Notes of molasses and roasted thyme create complexity.		
Serve with	Pizza, Spaghetti Bolognese, Stews		
Cellaring	This intense, fruit-driven example of a South African Merlot was made for early enjoyment and will improve over the next 2 to 3 years		
Scores/Awards	3/5* stars (82 points) - Malu Lambert, Platter's South African Wine Guide 2023		
Reviews	<i>"Soft, silky, plummy 2021 is all pleasure, six months in seasoned oak add layer of spice to gossamer web of tannin. Improves on previous."</i> - ML, wineonaplatter.com		

